



Retail Food Establishment Inspection Report

Floyd County Health Department
Telephone: 812-948-4726

x1000

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name <u>Honey Baked Ham & Cafe</u>	Telephone Number <u>812 941 9426</u>	Date of Inspection (mm/dd/yr) <u>2/19/20</u>	PERMIT # <u>19-144</u>
Establishment Address (number and street, city, state, zip code) <u>3602 Northgate Ct (Suite 23) New Albany, IN 47150</u>	<u>582 876 1661</u>		
Owner <u>Debbie Denison</u>	Purpose: <u>Routine</u>	Follow-up <u>YES</u>	Release Date <u>TODAY</u>
Owner's Address	2. Follow-up	Summary of Violations: <u>C 6 NC 3 R 2</u>	
Person in Charge <u>Joan Picante</u>	3. Complaint		
Responsible Person's E-mail	4. Pre-Operational	Menu Type (See back of page)	
Certified Food Manager <u>Joan Picante (11/8/23)</u>	5. Temporary	<u>1 2 3 X 4 5</u>	
	6. HACCP		
	7. Other (list)		

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section#	C/NC	R	Narrative	To Be Corrected By
136	C		Observed (2) employee drinks on active prep surfaces	Corrected
191	C		Observed undated soup in walk-in-cooler	Corrected
192	C		Observed made-in-house honey mustard dated 2/18/20	Corrected
204	C		Observed employee cellphone on active prep surface	Corrected
245	NC		Observed rags outside of sanitizer solution	Corrected
297	NC		Observed lobby tea kettle to have hard water build-up	Today
			Observed residue/mold-like on back of lobby ice chute	Today
129	C		Observed FOH staff fail to wash hands between tasks	Retrain staff
128	C		Observed FOH staff using hand sanitizer in place of proper hand washing	Retrain staff
138	NC		Observed no hair restraints being used	Retrain staff
			Observed FOH staff enter store and begin assisting customers prior to washing hands	
			★ All staff will retrain with CFM on food safety basics - staff will sign and date employee roster upon receiving re-training for FCHD review	

Received by (name and title printed): <u>Joan Picante</u>	Inspected by (name and title printed): <u>A.J. Ingram (EHS)</u>
Received by (signature): <u>Joan Picante</u>	Inspected by (signature): <u>aj</u>
cc:	cc: